

BA1 - 06/02/2000

EXPORT REQUIREMENTS FOR BAHRAIN

ELIGIBLE/INELIGIBLE PRODUCTS

Eligible product--Fresh/frozen meat and poultry product

SLAUGHTER REQUIREMENTS

Ritual--Islamic Halal Slaughter requirements apply.

LABELING REQUIREMENTS

A. For all products, storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW _____ °C; KEEP CHILLED (OR REFRIGERATED) - STORE BETWEEN _____ °C AND _____ °C."

B. In addition to the labeling features mandatory in the United States, packaged meat and poultry must bear the following features:

1. Bilingual labels - Arabic and English.
2. Country of origin
3. Production (slaughtering or freezing) and expiration dates are required only on shipping containers for institutional packaging.
 - a. Date format requirements for Bahrain must conform to the following:
Day/Month/Year for products with a shelf life of six (6) months or less and
Month/Year for products with a shelf life of more than six (6) months. Dating should be in numeric format and bilingual (English/Arabic). *
 - b. The expiration date is calculated from the date the product was frozen. The statement "Product was frozen 72 hours after slaughter" must be placed in the "Remarks" section of FSIS Form 9060-5.
4. The use of the term "Keep Refrigerated" is not acceptable on labels for frozen product.
5. The shelf life determination for a product must start from production date.
6. Metric net weight
7. Product identification
8. If a Certificate of Islamic Slaughter is required, a statement that the animals have been slaughtered according to Islamic principles must be on the label.

C. The following methods of labeling are alternatives for adding production and expiration dates:

1. Stickers, if used, must not obliterate label terminology and must be self destructive on removal. Stick-on labels covering required labeling features are not permitted. No sticker carrying the production and/or expiration date is allowed on any product.

2. Inserts must be accompanied by production and expiration dates. Inserts must be made of approved materials.

D. For prepackaged processed meat and poultry products, the production (packaging or freezing) and expiration dates and the net weights of frozen products are required on the label.

DOCUMENTATION REQUIREMENTS

A. Obtain FSIS Form 9060-5. Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and bear the signature and title of an FSIS veterinarian.

B. Islamic Slaughter Certification - A certification of Islamic (Halal) slaughter is not mandatory. However, exporters should be aware that such product would have limited distribution. U.S. exporters should contact the importer in Bahrain to determine whether a Certificate of Islamic Slaughter is required on a subject shipment. If required, the exporter must obtain a Certificate of Islamic Slaughter from an Islamic center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must be endorsed by a Bahrain Consul and must accompany all shipments. Certification can be arranged through one of the following members:

ARABIAN-AMERICAN CHAMBERS OF COMMERCE

1. NATIONAL U.S.-ARAB CHAMBER OF COMMERCE

1100 New York Ave NW, E. Tower, Suite 550
Washington, D.C. 20005
(202) 289-5920
FAX (202) 289-5938

2. MIDAMERICA-ARAB CHAMBER OF COMMERCE

208 S.Lasalle St., Suite 706
Chicago, Illinois 60604
(312) 782-0320
FAX (312) 782-7379

3. NEW YORK -ARAB CHAMBER OF COMMERCE

420 Lexington Ave., Suite 2739
New York, NY 10170
(212) 986-8024
(212) 986-0216

4. HOUSTON - ARAB CHAMBER OF COMMERCE

1330 Post Oak Blvd., Suite 1600
Houston, TX 77056
(713) 963-4620

(713) 963-4609

C. For fresh/frozen products bearing Halal labeling, the product must be accompanied by a Certificate of Islamic Slaughter or be accompanied by a written assurance from the exporter that an appropriate certificate will be supplied before the product reaches its destination.

D. For processed products, the product must be accompanied by a Certificate of Islamic Slaughter for the animals slaughtered to produce the raw materials used, or the product must be accompanied by a written assurance from the exporter that an appropriate certificate will be supplied before the product reaches its destination.

HANDLING/STORAGE REQUIREMENTS

Bahrain requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

OTHER REQUIREMENTS

A. Expiration period for fresh/frozen meat products -The period from slaughtering or freezing until arrival in Bahrain must not be more than 4 months. Product shall be maintained frozen at a temperature not higher than -18°C. with an expiration date of not longer than 12 months for beef and not longer than 9 months for minced meat and mutton.

B. Expiration period for fresh/frozen poultry products - The period elapsed from slaughtering or freezing until arrival in Bahrain shall not be more than 3 months for frozen turkey, duck, goose and chicken. Product shall be maintained frozen at a temperature not higher than -18°C. with an expiration date not longer than 12 months.

C. The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

BA1 - 06/02/2000